

Dinner

Grape-Fruit 15-25

OYSTER COCKTAIL 30 LITTLE NECK CLAMS 25 CLAM COCKTAIL 25
 BLUE POINTS 25 ROCKAWAYS 30 COTUITS 30
 Oysters Fried, New York Counts 35 Oysters Stewed in Milk 25; in Cream 35

Clams Stewed Plain 25, in Cream 35

Purée of Tomato 20 Clam Chowder à la Rockaway 20
 Chicken Broth 15 Tomato Broth with Sago 15 Strained Gumbo in Cup 20
 Clam Broth in Cup 15 Cold Consomme in Cup 15 Croute au Pot 25

Clear Green Turtle au Madere 20 Consomme Brunoise 20

Caviar on Toast 35 PATE DE FOIEGRAS ON TOAST 25 Anchovies in Oil 25
 Young Onions 15 Sweet Pickles 10 Celery 25 Sliced Spanish Onions 20
 Stuffed Mangoes 20 Pickled English Walnuts 20 Ripe Olives 20
 Salted Almonds 15 Radishes 10 Queen Olives 20 Pim-olas 25
 Sliced Tomatoes 20 CANAPE LORENZO 30 Sliced Cucumbers 15

Broiled Live Lobster, Half 60; Whole 1.00

Fried Frog Legs 50 Finnan Haddie, Broiled or Stamed 40
 Salmon Steak, Maitre d'Hotel 40 Planked Whitefish, Dauphine 50
 Broiled Shad Roe with Bacon 40

Broiled Black Bass, Sauce Ravigote 40 Turban of California Salmon, Ostende 40

SPECIAL ENTREES

Fried Squab Chicken, Country Style 65 Filet Mignon of Beef, Planked a la Careme 60
 Breast of Partridge, Larded, Vergogne 70 Fresh Crabmeat Flakes a la Newburg 50
 Fancy Sweetbreads Saute a la Trianon 40 Omelette Celestine 40

Prime Roast of Beef, Pan Gravy, Yorkshire Pudding 40-70

Roast Rhode Island Turkey, Chestnut Dressing, Cranberry Sauce 50

Roast Young Goose, Stuffed, Apple Sauce 50

Broiled or Fried Milk Fed Chicken, Half 50; Whole 1.00

Squab Chicken (whole) 65 Broiled Philadelphia Squab on Toast 50
 Quail, Roast or Broiled 75 Teal Duck, Roast or Broiled 75

Broiled Venison Steak, Currant Jelly 60 Mallard Duck, Half 1.00; Whole 1.75

Roman Punch 10

Broiled Fresh Mushrooms on Toast 50

Mashed or Boiled Potatoes Served with all Meat or Fish Orders

Parisienne Potatoes in Cream or Browned 15

Fresh Artichokes, Hollandaise 40

New Brussel Sprouts 20

Asparagus, Vinaigrette 40

New Potatoes in Cream 20

Asparagus, Drawn Butter 40

Green Peas in Butter or Cream 15

Haricot Verts 25

Baked Potatoes 15

Fried or Grilled Sweet Potatoes 15

Cauliflower, Sauce Hollandaise 15

Spinach with Egg 15

Wax Beans 15

Succotash 15

Candied Sweet Potatoes 15

Waldorf Salad 40

Lettuce and Tomato, Mayonnaise 40

Combination Salad 40

Chicory Salad 25

Chicken Salad 40

Romain Salad 30

Russian Salad 35

Leaf Lettuce 35

Tomato Salad 35

Cucumber Salad 35

Lobster Salad 50

Shrimp Salad 40

Pickled Beets 10

Steamed English Plum Pudding, Hard or Cognac Sauce 10

Hot Mince Pie 10

Charlotte Russe, Vanilla 15

Pumpkin Pie 10

Hot Mince Pie, Cider Sauce 15

Nesselrode Pudding with Cake 20

Assorted Cake 10

Baked Pears 10-20

Tokay Grapes 20

Baked Apples 20

Sliced Pineapple 20

Sliced Orange 10

Layer Raisins 10

Mixed Nuts 15

Preserved Figs 15

CHEESE—Cream 15

Roquefort 20

Neufchatel 15

Brie 15 Edam 15

Bar le Duc Jelly with Waukesha Cheese 40

Coffee, Small Pot 10; Large 20

Tea, Pot 10; Large 20

Ice Tea 10

Sweet Cider 10 Chocolate 15 Horlick's Malted Milk 10 Milk 10

INTERSTATE HOTEL CO.

NOVEMBER 28, 1907

